

Appl. No. : **Unknown**
Filed : **Herewith**

IN THE CLAIMS:

Please cancel existing Claims 1-12.

Please add the following new claims:

sub B1 13. A bread improver in the form of a powder, comprising:
agglomerated particles of fat and enzymes having a mean particle size of at least
250 μ m.

sub B2 14. The improver of Claim 13, wherein the particles further comprise proteins.

sub B2 15. The improver of Claim 13, wherein the mean particle size is between about 300
and 2000 μ m.

sub B3 16. The improver of Claim 13, wherein the ratio of the standard deviation/mean
agglomerated particle size is less than 0.8.

17. The improver of Claim 13, wherein the particles further comprise ingredients
selected from the group consisting of: emulsifiers, sugars, organic acids, minerals, and a
combination thereof.

sub B4 18. The improver of Claim 13, further comprising a carrier.

19. The improver of Claim 18, wherein the carrier is selected from the group
consisting of starch, wheat flour and soy flour.

sub B3 20. A method for producing a bread improver, comprising:
preparing a starting material in the form of a powder, comprising particles of fat
and enzymes having a mean particle size less than 200 μ m;
spraying the powder with an atomized liquid; and
recovering the agglomerated bread improver.

21. The method of Claim 20, wherein the ratio of the standard deviation/mean
agglomerated particle size of the agglomeration is lower than the ratio of the standard
deviation/mean particle size of the starting material.

22. The method of Claim 20, wherein the liquid is water.

23. The method of Claim 20, wherein the liquid is an agglomerating agent selected
from the group consisting of polysaccharides, proteins, and a mixture thereof.

24. The method of Claim 20, wherein the fluidizing is performed in a fluidized bed
reactor.